



# SIT40521 CERTIFICATE IV IN KITCHEN MANAGEMENT

**CRICOS COURSE CODE: 112359D**

## COURSE DETAILS

<b>Provider Name</b>	Britts College Pty Ltd
<b>RTO Code</b>	40330
<b>CRICOS Code</b>	04061K
<b>Delivery Location of Course</b>	<b>SYDNEY CAMPUS:</b> Level 2, 9-11, 97 Grafton Street, Bondi Junction, Sydney, NSW 2022, Australia <b>MELBOURNE CAMPUS:</b> Level 7, 108 Lonsdale Street, Melbourne, VIC 3000, Australia
<b>Kitchen Location</b>	<b>SYDNEY KITCHEN:</b> Unit 19, 30 Beaconsfield Alexandria 2015 Sydney <b>MELBOURNE KITCHEN:</b> 372 Spencer Street, West Melbourne VIC 3003
<b>Delivery Mode</b>	Face to face (Classroom based)
<b>Duration</b>	78 weeks, including 66 study weeks and 12 weeks of holidays
<b>Study Load</b>	20 hours per week in the classroom
<b>Work Placement</b>	240 hours
<b>Estimated Self-Study Hours</b>	5 hours per week (may be more or less depending on learner's pre-existing skills and knowledge)



**TOTAL COURSE FEE:  
AUD 22,500**



**TUITION FEE:  
AUD 20,000**



**MATERIAL FEE:  
AUD 2,250**



**APPLICATION FEE:  
AUD 250  
(NON-REFUNDABLE)**

*(Application fee is non-refundable under all circumstances. Please refer to Britts College Pty Ltd's refund policy and procedure for further details)*

*\*\* The course duration is reduced to 6 months after student has successfully completed SIT30821 Certificate III in Commercial Cookery from Britts College Pty Ltd. The tuition fees payable would be adjusted proportionally \*\**

## SIT40521 CERTIFICATE IV IN KITCHEN MANAGEMENT

This qualification reflects the role of chefs and cooks who have a supervisory or team leading role in the kitchen. They operate independently or with limited guidance from others and use discretion to solve non-routine problems.

This qualification provides a pathway to work in organisations such as restaurants, hotels, clubs, pubs, cafes and coffee shops, or to run a small business in these sectors. The skills in this qualification must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice.

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.



### COURSE ENTRY REQUIREMENTS:

There is no pre-requisites or specific entry requirement for this qualification. This course is available to all international students and Britts College Pty Ltd requires that students are able to provide evidence that they:

- Have demonstrated an IELTS level at score of least 6.0 or equivalent (test results must be no more than 2 years old) or demonstration of successful completion of at least General English at Upper Intermediate or English for Academic Purposes Upper Intermediate level.
- Have a suitable level of language, literacy and numeracy to complete course requirements with or without additional support that Britts College Pty Ltd is able to provide.
- Have successfully completed Australian year 12 or equivalent.
- Are at least at age of 18 on the date of course commencement.

**Please Note:** All the students commencing this course are required to complete LLN test on the orientation day to assist Britts College Pty Ltd. to identify student's needs for additional support during their study with Britts College Pty Ltd.



## **DELIVERY AND ASSESSMENT STRATEGY**

### **ADDITIONAL ENTRY REQUIREMENTS:**

- Student must have access to working PC or laptop with a configuration suitable to meet study requirements. Please seek your trainer/assessor assistance in this regard.
- Student must have sound digital literacy and access to working internet.
- It is essential for students to partake in the scheduled theoretical classes to enrich their knowledge base as per the curriculum's design. For practical learning, students have the privilege of utilizing Britts College Pty Ltd's state-of-the-art kitchen facilities, unless alternative arrangements are communicated. Students will receive timely notifications about their practical sessions, ensuring students can fully utilize campus resources and complete their assessments in line with Standard 1.8 of SRT0 2015.

### **ORIENTATION:**

New student Orientation will be conducted in the campus. New students will receive an e-mail and call from the Admissions department on the Friday, prior to their date of commencement with all necessary further information and instructions. If you have any questions regarding this process, please contact **+61 481323385** or **sso@brittscollege.edu.au**. Please email or call the student administration should you require any additional support.

### **CLASSES:**

Classes are scheduled to be held in a designated classroom, ensuring face-to-face interaction, and will take place on the campus grounds to facilitate a direct and engaging learning experience.

### **ASSESSMENT:**

Assessment will be conducted on college premises under the expert guidance of our assessors and trainers. The college will provide all required materials for these assessments, which are an essential requirement for students to advance in their educational programs.

### **SUPPORT:**

All staff at Britts College Pty Ltd will continue to work and will continue to provide the students with the support any individual may need. The student will be remained connected with each trainer/assessor through regular class participation to assist them continuing their studies. Britts College Pty Ltd will also provide online academic and language support and student support staff are always here to help.

## **WORK PLACEMENT:**

To satisfy the qualification requirements, for the unit SITHCCC043 Work effectively as a cook, students must complete a minimum of 60 complete service periods (shifts) of 4 hours each or 30 complete service periods (shifts) of 8 hours each in a hospitality workplace undertaking work tasks relevant to the unit content. The duration of the service periods depends on the negotiations with the host employer and student's preference of the service period duration would be taken into consideration prior to the arrangement of the work placement. Total minimum hours of work placement are 240 hours. The work placement will be unpaid and the daily working hours (service periods) may be negotiated. All students are required to maintain a logbook to record their worked hours.

Britts College Pty Ltd. will aim to arrange/secure work placements for each student. Students will access a hospitality workplace with a commercial kitchen that serves customers to address the requirements of this unit. Workplaces may include restaurants, cafeterias, cafes, residential caterers, in flight and other transport caterers, and event and function caterers. Students undertake duties as per work placement organisation and training package requirements under the supervision of a workplace supervisor.

Student who are already working in the commercial kitchen are encouraged to use their existing workplace to complete these service periods providing it meets the requirement's necessary to conduct the assessments. Students who are not already working may nominate a workplace.

Students will commence work placements and complete the required shifts only upon successful completion of kitchen-based units which are delivered and assessed in classroom and Kitchen facility. Students may be required to undertake additional load to complete their service periods. Britts College Pty Ltd. will provide students with Work placement roles and responsibilities prior to the commencement of their work placement so they are aware of the expected roles and responsibilities during work placement.

It must be hereby noted that student would be required to undertake work placements at multiple workplaces to incorporate all aspects of organising, preparing and cooking a variety of food items across different service periods and menu types using a range of cooking methods and team coordination skills. The service periods must be evenly distributed to cover breakfast, lunch, dinner, supper, events and special functions.





## **PATHWAYS**

Once students have successfully completed SIT40521 Certificate IV in Kitchen Management, they can apply for jobs within the marketing industry which can include chefs at restaurants, hotels, clubs, pubs, cafés, and/or coffee shops.

***The further study pathways available to students who undertake this qualification include:***

- SIT50422 Diploma of Hospitality Management
- or any other Diploma level qualification with the SIT Tourism, Travel and Hospitality Training Package.

## **COURSE STRUCTURE:**

A total of 33 Units (26 Core and 7 electives) must be completed and deemed competent to achieve the qualification SIT40521 Certificate IV in Kitchen Management. Participants who achieve competency in any unit/s will receive a Statement of Attainment (provided USI is verified) for that unit/s without completing all 33 units in the qualification. Students completing all the required units of competency will attain full qualification.

<b>CODE</b>	<b>TITLE</b>	<b>CORE/ ELECTIVE</b>
<b>SITHCCC023*</b>	Use food preparation equipment	Core
<b>SITHCCC027*</b>	Prepare dishes using basic methods of cookery	Core
<b>SITHCCC028*</b>	Prepare appetisers and salads	Core
<b>SITHCCC029*</b>	Prepare stocks, sauces and soups	Core
<b>SITHCCC030*</b>	Prepare vegetable, fruit, eggs and farinaceous dishes	Core
<b>SITHCCC031*</b>	Prepare vegetarian and vegan dishes	Core
<b>SITHCCC035*</b>	Prepare poultry dishes	Core
<b>SITHCCC036*</b>	Prepare meat dishes	Core
<b>SITHCCC037*</b>	Prepare seafood dishes	Core
<b>SITHCCC041*</b>	Produce cakes, pastries and breads	Core
<b>SITHCCC042*</b>	Prepare food to meet special dietary requirements	Core
<b>SITHCCC043*</b>	Work effectively as a cook	Core
<b>SITHKOP010</b>	Plan and cost recipes	Core
<b>SITHKOP012*</b>	Develop recipes for special dietary requirements	Core
<b>SITHKOP013*</b>	Plan cooking operations	Core
<b>SITHKOP015*</b>	Design and cost menus	Core
<b>SITHPAT016*</b>	Produce desserts	Core
<b>SITXCOM010</b>	Manage conflict	Core
<b>SITXFIN009</b>	Manage finances within a budget	Core
<b>SITXFSA005</b>	Use hygienic practices for food safety	Core
<b>SITXFSA006</b>	Participate in safe food handling practices	Core
<b>SITXFSA008*</b>	Develop and implement a food safety program	Core
<b>SITXHRM008</b>	Roster staff	Core
<b>SITXHRM009</b>	Lead and manage people	Core
<b>SITXINV006*</b>	Receive, store and maintain stock	Core
<b>SITXMGT004</b>	Monitor work operations	Core
<b>SITXWHS007</b>	Implement and monitor work health and safety practices	Core
<b>SITXCCS015</b>	Enhance customer service experiences	Elective

CODE	TITLE	CORE/ ELECTIVE
SITXWHS006	Identify hazards, assess and control safety risks	Elective
SITXCCS014	Provide service to customers	Elective
SITHCCC040*	Prepare and serve cheese	Elective
SITHCCC038*	Produce and serve food for buffets	Elective
SITHKOP011*	Plan and implement service of buffets	Elective

\*Units marked with an \*asterisk have one or more prerequisites. Refer to individual units for details

### **ASSESSMENT METHODOLOGY:**

Assessment methods used for this qualification are varied and will provide a range of ways for individuals to demonstrate that they have met the required outcomes. Assessment methods may include:



**WRITTEN  
QUESTIONS**



**PROJECTS**



**PRESENTATIONS**



**REPORT  
WRITING**



**ROLE PLAYS/  
OBSERVATIONS**



**KITCHEN  
BASED  
DEMONSTRATION**



**WORK  
PLACEMENT**

At the beginning of each unit, your trainer and assessor will outline the assessment tasks that must be completed.

### **REFERENCE TEXTBOOKS:**

- *Math for the Professional Kitchen*, The Culinary Institute of America, Laura Dreesen, Michael Nothnagel, Susan Wysocki
- *The Professional Chef*, 9th Edition, The Culinary Institute of America
- *The Book of Yields*, 8th edition, Francis T. Lynch

### **FURTHER INFORMATION:**

For all further details, please refer to International Student Handbook on for all related policies and procedures (policies and procedures also available on [www.brittscollege.edu.au](http://www.brittscollege.edu.au) and other important information related to international students including living cost, life and study in Sydney, etc.

Please contact the Administration Manager for further information at



sso@brittscollege.edu.au



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